Submitted by	Request
Hissho Sushi	Variance Request submitted 1/23/2014 to vary from Sec. 187,
Andrea Bursey	potentially hazardous food; hot and cold holding.
11949 Steel Creek Rd.	Variance Application
Charlotte, NC 28273	2014 Variance Approval for 3 locations
Chartwells IUPUI	Variance Request submitted <b>4/16/2014</b> to vary from Sec. 375
Stacy Blanton	conveying sewage to allow permanent handsink with holding
420 University Blvd. St. 120	tanks.
Indianapolis, IN 46202	<u>Variance Application</u>
	Variance Approval
WWLW , LLC	Variance Request submitted <b>5</b> /9/2014 to vary from Sec. 375,
Russell Winkler	conveying sewage, to allow a "French Drain System" for
P.O. Box 302	discharge of condensation and use of a holding tank and use
Snata, Clause, IN 47579	off-site disposal of gray water.
	Variance Application
	Variance Approval
Sushi Avenue, Inc	Variance Request submitted <b>5/20/ 2014</b> to vary Sec. 187,
H.J. Kim	relating to food temperatures for potentially hazardous (TCS)
895 Blue Gentian Road, Suite 6	food.
Eagan, MN 55121	Variance Application
Jane E. Crookston, R.D.	Variance request submitted <b>5/20/ 2014</b> to vary Sec. 69
4125 Producers Drive	warewashing equipment requirements, and Secs. 270 thru
Indianapolis, IN 46218	276 manual warewashing to wash food service equipment
	offsite.
	Variance Application
	Notice Denial - no Variance required
Miller Ice LLC	Variance request submitted <b>6/5/2014</b> to vary from Sec. 375,
Craig Miller	conveying sewage, to allow a "French Drain System" for
431 S. Lincoln Park	discharge of condensation and use of a holding tank and use
Evansville, IN 47714	off-site disposal of gray water.
	Variance Application
	Variance Approval
Texas Roadhouse Holdings, Inc.	Variance request submitted <b>7/23/2014</b> to vary Sec. 195, Reduced
Eric D. Martin	Oxygen Packaging, to allow food products green beans, chili w/o
6040 Dutchmans Lane	beans, chili w/beans. Au Jus, Simple Brown Sauce, and Simple
Louisville, KY 40205	Mushroom Sauce to be bagged at 135° F or above, sealed, cooled
	according to the 2012 FDA Food Code for a Cook/Chill operation,
	and stored for up to 7 days at 41°F or below.
	<u>Variance Application</u>